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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

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SUBJECT: "To Hold Color in Frozen Peaches"...information from home freezing Specialistist of the U. S. Department of Agriculture

It's now possible for frozen peaches to have the same bright color when the homemaker serves them in January as they had when she put them up in July...if she follows the recommendation of home freezing specialists of the U. S. Department of Agriculture...and uses an anti-darkening agent.

Ascorbic acid - or vitamin C - is one anti-darkening agent the specialists recommend. That's spelled a-s-c-o-r-b-i-c...ascorbic acid. And you can get it in powdered form at most drug stores. If you'll add a fourth teaspoon of ascorbic acid to each cup of sirup in which you pack the peaches for freezing...it will capture and hold the bright color.

A less expensive treatment is a solution of citric acid. That's spelled c-i-t-r-i-c...citric acid. And you can get it in crystal form at most drug stores. To make a solution for treating peaches...just dissolve a fourth a teaspoon of citric acid crystals in one quart of water. As quickly as you get the peaches peeled and sliced...dip the slices into the citric acid solution...for one minute.. then pack the peaches in the container of chilled sirup for freezing.

As in canning...the quality of your frozen product will depend on the quality of peaches you had to begin with. For freezing...choose firm, well-ripened peaches. And choose a variety of peaches that freeze well. In case you're in doubt about the qualities...check with specialists at the State College of Agriculture or the Agricultural Experiment Station. They can tell you what varieties of peaches grown in your area are best for freezing.

